

**IN THE CLAIMS:**

This listing of claims will replace all prior versions, and listings, of claims in the application.

Claim 4 has been amended as follows:

**Listing of Claims:**

Claim 1 (original): A method for producing a solution containing a live yeast as its component, comprising the steps of:

freezing a live yeast to form a mass of the live yeast, cutting the mass of the live yeast into particles having a predetermined particle size, and thawing the particles; and  
mixing the thawed live yeast with a diluted aqueous solution of a pineapple enzyme.

Claim 2 (original): The method for producing the live yeast-containing solution according to claim 1, wherein the live yeast is frozen at a low temperature of not higher than -25°C.

Claim 3 (original): The method for producing the live yeast-containing solution according to claim 1, wherein the live yeast is thawed at a low temperature in the range of 0°C to +5°C.

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Claim 4 (currently amended): The method for producing the live yeast-containing solution according to claim 1, wherein the frozen mass of the live yeast is cut by a slicer into particles having a particle size of about [[0]] 1 mm to about 3 mm.

Claim 5 (original): The method for producing the live yeast-containing solution according to claim 1, wherein the aqueous solution of a pineapple enzyme is produced by cutting pineapple into pieces, suspending the pineapple pieces in water to produce a pineapple juice, adding citric acid and yeast to the pineapple juice, heating the mixture, collecting supernatant of the pineapple juice, and diluting the supernatant with water.

Claim 6 (original): The method for producing the live yeast-containing solution according to claim 1, wherein the aqueous solution of a pineapple enzyme is produced by cutting pineapple into pieces, suspending the pineapple pieces in degassed water or deep ocean water to produce a pineapple juice, adding citric acid and yeast to the pineapple juice, heating the mixture at 60°C, collecting supernatant of the pineapple juice, and diluting the supernatant with water to a predetermined concentration.

Claim 7 (original): A solution containing live yeast as its component, comprising:  
a live yeast produced by freezing a live yeast to form a mass of the live yeast, cutting the mass into particles of certain particle size, and thawing the particles; and

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an aqueous solution of a pineapple enzyme produced by cutting pineapple into pieces, suspending the pineapple pieces in water to produce a pineapple juice, adding citric acid and yeast to the pineapple juice, heating the mixture, collecting supernatant of the pineapple juice, and diluting the supernatant with water,

wherein content of the live yeast in the solution is higher than that of the aqueous solution of the pineapple enzyme.

Claim 8 (original): A solution containing live yeast as its component, comprising:  
a live yeast produced by freezing a live yeast to form a mass of the live yeast, cutting the mass into particles of certain particle size by repeating the cutting operation for a plurality of times, and thawing the particles; and

an aqueous solution of a pineapple enzyme produced by cutting pineapple into pieces, suspending the pineapple pieces in water to produce a pineapple juice, adding citric acid and yeast to the pineapple juice, heating the mixture, collecting supernatant of the pineapple juice, and diluting the supernatant with water,

wherein content of the live yeast in the solution is lower than that of the aqueous solution of the pineapple enzyme.

Claim 9 (original): The live yeast-containing solution according to claim 7 or 8, wherein the mixture of the live yeast and the aqueous solution of the pineapple enzyme further comprises a sweetener such as sugar or honey added thereto.